



Electrolux

air-o-steam Touchline Electric Combi Oven 6GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



air-o-steam

Touchline Electric Combi Oven 6GN 1/1

267300 (AOS061ETK1)

air-o-steam with high resolution touch screen control, electric, 6x1/1GN, 3 cooking modes (automatic, recipe program, manual), air-o-clima and air-o-clean functions with boiler in 316L - UK and Middle East

Side panels and interior in AISI 304 stainless steel.
Supplied with n.1 tray rack 1/1GN, 65mm pitch.

Short Form Specification

Item No. _____

Convection-steamer with a high resolution touch screen control panel (translated in 30 languages). Boiler in 316L to protect against corrosion.

air-o-clima: real humidity control based upon Lambda sensor for consistent results independent from the food load. With hot air cycles air-o-clima exhausts any excess humidity generated by the food. A dedicated steam generator guarantees a continuous supply of fresh steam at all times. Manual injection of water to add additional moisture in the cell.

air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

air-o-clean: built-in cleaning system with four automatic pre-set cycles. Green cleaning functions can be set to save energy (skip drying function), water (reduce water consumption) and rinse aid (skip rinse aid).

Three cooking modes: Manual (cooking cycle, temperature, time and advance features); Automatic - (select family and food type + 3 special cycles-LTC, proofing, regeneration); Programs (recipe selection from page with 1000 free 16-phase programs and search button). Recipes can be saved in a USB key for replication in other ovens.

Automatic pre-heating and pre-cooling. Half power, half speed and pulse ventilation controls. Food probe with 6 temperature sensors (the lowest one drives the cycle). Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber.

APPROVAL: _____



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Main Features

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 300 °C): ideal for low humidity cooking.
 - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables.
 - High temperature steam (max. 130 °C).
 - Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalised presets per family can be saved. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.
 - Reheating cycle: efficient humidity management to quickly reheat.
 - Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Can be saved up to 70 multitimers programs.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and green functions to save energy, water and rinse aid).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-flow: fresh air from the outside is directed to the bi-functional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Fan speeds: full, half speed for delicate pulse cooking such as for baking cakes and pulse ventilation for baking and low temperature cooking. The "pulse utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Reduced power cycle.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.
- Integrated Automatic Intensive Cleaning System: enhanced cleaning parameters and wash arms design

to optimize detergent, rinse aid and water use thus obtaining superior cleaning results.

Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Integrated spray hose included.

Optional Accessories

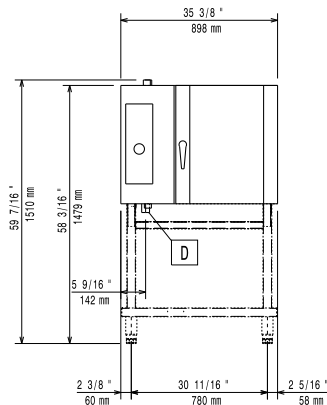
- Exhaust hood without fan for 6&10 1/1GN PNC 640791 ☐
ovens. It is mandatory to use the flue
condenser (640413) on installation with
gas ovens
- Exhaust hood with fan for 6&10x1/1 GN PNC 640792 ☐
ovens. It is mandatory to use the flue
condenser (640413) on installation with
gas ovens
- Odourless hood for ovens 6 GN1/1 and PNC 640796 ☐
10 GN1/1, electric
- WATER SOFTNER WITH CARTRIDGE PNC 920002 ☐
C500
- WATER SOFTENER WITH CARTRIDGE PNC 920003 ☐
STEAM 1200
- Automatic water softener for ovens PNC 921305 ☐
- Resin sanitizer for water softener PNC 921306 ☐
- Castor kit for base for 6&10x1/1 and 2/1 PNC 922003 ☐
GN ovens
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004 ☐
- Tray rack with wheels for 6x1/1 GN ovens PNC 922005 ☐
and bcf, 65mm pitch
- Tray rack with wheels for 5x1/1 GN ovens PNC 922008 ☐
and bcf, 80mm pitch
- Kit 4 adjustable feet for 6&10 GN ovens PNC 922012 ☐
- Pair of 1/1 GN AISI 304 grids PNC 922017 ☐
- Tray support for 6&10x1/1GN open base PNC 922021 ☐
- Couple of grids for whole chicken 1/1GN PNC 922036 ☐
(8 per grid)
- Pastry tray rack with wheels, for 6x1/1GN PNC 922065 ☐
oven, 80mm pitch (5 runners). Allows
use of 400x600mm pastry trays
- Grid GN 1/1 for 4 whole chickens (1,2 kg PNC 922086 ☐
each)
- Open base for 6 1/1 GN oven installed PNC 922087 ☐
with hood
- External connection kit for detergent PNC 922169 ☐
and rinse aid
- Side external spray unit (needs to be PNC 922171 ☐
mounted outside and includes support
for mounting to oven)
- Fat filter for 6x1/1GN PNC 922177 ☐
- Baking tray with 5 rows (baguette), PNC 922189 ☐
perforated aluminium with silicon
coating (400x600x38)
- Baking tray with 4 edges, perforated PNC 922190 ☐
aluminium (400x600x20)
- Baking tray with 4 edges, aluminium PNC 922191 ☐
(400x600x20)
- Open base with tray support for PNC 922195 ☐
6&10x1/1GN ovens
- Basket for detergent tank - wall PNC 922209 ☐
mounted
- Holder for detergent tank, to mount on PNC 922212 ☐
open base
- Cupboard base and tray support for PNC 922223 ☐
6&10x1/1GN ovens
- Hot cupboard base with humidifier for PNC 922227 ☐
6&10x1/1GN ovens, with support for
1/1GN and 600x400mm trays
- 2 frying baskets for ovens PNC 922239 ☐
- Heat shield for stacked 6x1/1 GN on 6x1/1 PNC 922244 ☐
GN ovens
- Heat shield for stacked 6x1/1 GN on 10x1/1 PNC 922245 ☐
GN ovens
- Control panel filter for 6&10 GN 1/1 ovens PNC 922246 ☐
- Heat shield for 6x1/1 GN oven PNC 922250 ☐
- Double-click closing catch for oven door PNC 922265 ☐
- Grid for whole chicken 1/1GN (8 per grid - PNC 922266 ☐
1,2kg each)
- Kit integrated Haccp for ovens PNC 922275 ☐
- USB probe for Sous-Vide cooking - PNC 922281 ☐
available on EasySteamPlus and EasyPlusT
ovens with software versions after 4.10
- Bakery rack kit for 6 GN1/1 ovens PNC 922282 ☐
- Drain kit for 6&10x1/1GN, 10x2/1 oven, PNC 922283 ☐
diameter 50mm
- Pastry runners (400x600mm) for 6&10x1/1 PNC 922286 ☐
GN oven bases
- Grease collection kit (tray and trolley) PNC 922287 ☐
- Baking tray for baguette 1/1GN PNC 922288 ☐
- Egg fryer for 8 eggs 1/1GN PNC 922290 ☐
- Flat baking tray with 2 edges, GN 1/1 PNC 922299 ☐
- Potato baker GN 1/1 for 28 potatoes PNC 922300 ☐
- Stacking kit for electric 6x1/1 GN oven PNC 922319 ☐
placed on electric 6&10x1/1 GN oven
- Kit flanged feet PNC 922320 ☐
- Fat collection tray 100 mm PNC 922321 ☐
- Trolley for slide-in rack on stacked ovens PNC 922323 ☐
(needed for the oven that will be stacked
below)
- Kit universal skewer rack and 4 long PNC 922324 ☐
skewers for Lengthwise ovens
- Universal skewer rack PNC 922326 ☐
- 4 long skewers PNC 922327 ☐
- Fat collection tray 40 mm PNC 922329 ☐
- Stacked oven riser 2x6GN1/1 + feet PNC 922330 ☐
(H250mm)
- Riser for stacked oven 2x6 GN 1/1 with PNC 922331 ☐
wheels, height 250mm
- Wheels for stacked oven 2x 6 GN 1/1 or 6 PNC 922333 ☐
GN 1/1 on 10 GN1/1
- Smoker for lengthwise and crosswise ovens PNC 922338 ☐
- 4 kinds of smoker wood chips are
available on request
- Water filter for ovens - 2 membranes PNC 922342 ☐
- External reverse osmosis filter for ovens - 2 PNC 922343 ☐
membranes
- Kit check valve PNC 922347 ☐
- Multipurpose hook PNC 922348 ☐



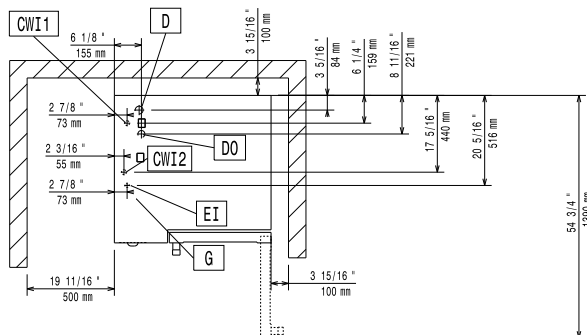
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Front

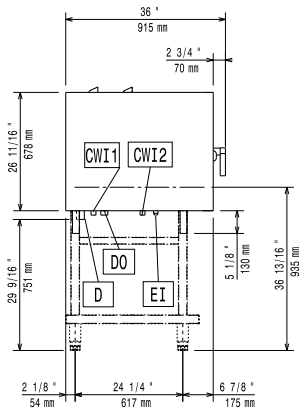


Top



- CWI = Cold Water inlet
D = Drain
EI = Electrical connection
EQ = Equipotential screw

Side



Electric

Supply voltage: 267300 (AOS061ETK1) 400 V/3N ph/50/60 Hz
Electrical power: 10.1 kW
Circuit breaker required

Water

Water inlet "FCW" connection: 3/4"
Total hardness: 5-50 ppm
Pressure, bar min/max: 1.5-4.5 bar
Drain "D": 1"1/4"
Electrolux recommends the use of treated water, based on testing of specific water conditions.
Please refer to user manual for detailed water quality information.

Installation

Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access: 50 cm left hand side.

Capacity

GN: 6 - 1/1 Gastronorm
Max load capacity: 30 kg

Key Information

External dimensions, Height: 808 mm
External dimensions, Width: 898 mm
External dimensions, Depth: 915 mm
Net weight: 132 kg
Shipping weight: 144 kg
Shipping volume: 1 m³



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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